1Leeson	Dish	Portion	Cal	Link to	Comments
Zuppa (Soup)	POMO ZUPPA			recipe	Traditional Sicilian tomato soup
Zuppa (Soup)	Mushroom Zuppa				Creamy Mushroom Soup
Zuppa (Soup)	Zucca Zuppa				Oven roasted pumpkin blended with carrots, topped with melted cheddar cheese.
STARTE	E LA GAMBERONI				Crumbed
RIA					shrimps
(Starters	5)				casserole drizzled with
					spicy tartar
					sauce, garnished
					with spring
					onion and
STARTE FRITTATA MOZZA RIA					parsley Crumbed
					mozzarella
(Starters	3)				served with
CTADTE					tomato salsa with Gouda
RIA	DOLCITA FUNGI				cheese,
(Starters	3)				served with
					balsamic
STARTE	POLLO PAZZO				mayo dip Chicken
RIA	- I OLLO I AZZO				tenders deep
(Starters	s)				fried with corn
					flakes served with a paprika
					dip
	AUBERGI NE CASSEROLE				Layers of
RIA (Starters	.)				aubergine and provolone
(Startors	·/				cheese with
					our flavoured
					Napolitana sauce
STARTE	ARANCI NO PALLA				Crispy risotto-
RIA					ball stuffed
(Starters	s)				with our
					signature

### STARTE RAGUSCHETTA RIA (Starters)

cheese blend and sun-dried tomato served with sun-dried tomato dip Homemade mini beef patty in two ways: • with aubergine, cheese, rocca leaf and paprika sauce caramelized onion, mushroom and cheese Homemade mini beef patty in two ways: • with aubergine, cheese, rocca leaf and paprika sauce caramelized onion, mushroom and cheese Homemade mini beef patty in two ways: • with aubergine, cheese, rocca leaf and paprika sauce caramelized onion, mushroom and cheese Homemade mini beef patty in two ways: • with aubergine, cheese, rocca leaf and paprika sauce caramelized

#### STARTE TRI PLO

RIA

(Starters)

### STARTE Vitello Tonnato

RIA

(Starters)

# STARTE Tartare di salmone

RIA

(Starters)

### GARDIN KIKI SALAD

Ο

(Salad)

#### **GARDIN BURRATA**

0

(Salad)

#### GARDIN CAESAR SALAD

0

(Salad)

onion, mushroom and cheese mushroom, porcini,

gouda cheese and sundried tomato topped with homemade barbecue

sauce
poached veal
loin with
capers and
green olives
salmon tartar,
avocado
cream and
roasted red
pepper
Mesclun

leaves
laced with
citrus ranch
dressing,
topped with
glazed
truffle
shrimps,
Parmesan
biscuits,
avocado
and pomeg

ranate
Fresh burrata
garnished
with fresh
tomato
bruschetta
and drizzled
with balsamic
reduction
Romaine and
iceberg
lettuce mixed
with herbed
croutons and

### GARDIN ROCKET SALAD

(Salad)

garlic dressing topped with Parmesan shavings Rocca

leaves, sun-

dried tomato, pine nuts, Parmesan shavings seasoned with our citrus dressing Rocca

leaves, sun-

dried tomato, pine nuts, Parmesan shavings

seasoned with our

citrus dressing

Rocca

leaves, sun-

dried tomato, pine nuts,

Parmesan

shavings

seasoned with our

citrus

dressing

Rocca

leaves, sun-

dried tomato,

pine nuts,

Parmesan

shavings seasoned

### GARDIN THE VERDE

(Salad)

### GARDIN CAPRESE

(Salad)

## GARDIN ARTICHOKE SALAD

(Salad)

with our citrus dressing Lettuce, rocca leaves, herbed roasted potato and

eggplant, seasonal vegetables, oregano croutons mixed with pink ranch dressing.

Rocca leaves topped with fresh slices

and

of tomato mozzarella di bufala and pesto sauce Rocca leaves, truffle marinated tenderloin

strips, artichoke, sautéed mushrooms and roasted potatoes topped with herbed white ranch dressing with a garnish of Parmesan

cheese GARDIN CAPRA SALAD Lollo rosso 0 salad, (Salad) cherry tomatoes, c aramelised onions, fried goat cheese, cashew nuts, laced with balsamic dressing. GARDIN ARROSTO SALAD Baby spinach (Salad) salad with roasted pumpkin, grilled chicken and feta cheese. Dressed with a maple dijon mustard dressing Pizzeria MARGARITA PIZZA The (Pizza) traditional tomato base topped with mozzarella cheese. Pizzeria VEGETARIAN PIZZA tomato (Pizza) sauce, grilled vegetables and mozzarella

Pizzeria ARAGULA PIZZA (Pizza)

Sun-dried tomato and mozzarella

cheese.

cheese topped with rocca leaves and fresh buffalo mozzarella cheese Margherita pizza base topped with pepperoni White creamy mushroom base. chicken, mozzarella cheese glazed with pesto sauce. Marinated grilled chicken, ca ramelised onions.

Pizzeria MUSHROOM PIZZA (Pizza)

Pizzeria PEPPERONI

Pizzeria BIANCO

Pizzeria CICI

(Pizza)

(Pizza)

(Pizza)

Pizzeria BURRATA PIZZA (Pizza)

and mozzarella cheese Mozzarella cheese pizza compl emented with dollops of fresh Buratta,

mozzarella cheese and pepperoni.

Margherita

topped with grilled fresh mushrooms

pizza

Risotto PALERMO Dish) e

(Rice

Pasta

cherry tomato slices, and a light drizzle of extra virgin olive oil. Mozzarella cheese pizza compl emented with dollops of fresh Buratta, cherry tomato slices, and a light drizzle of extra virgin olive oil. Mozzarella cheese pizza compl emented with dollops of fresh Buratta, cherry tomato slices, and a light drizzle of extra virgin olive oil. Italian rice, cooked with grilled Chicken and artichoke, fried onions and nuts covered with

lemon sauce and herbs. Risotto FUNGI RISOTTO Italian rice (Rice cooked Dish) e with Pasta creamy mushroom sauce and grilled chicken topped with fried leeks. MANÉ RISOTTO Risotto Grilled (Rice shrimps Dish) e and Italian Pasta rice cooked in a tangy pink sauce topped with spring onions and Parmesan. Risotto ELBOBO A special (Rice Bolognese Dish) e sauce Pasta topped with melted mozzarella cheese. Risotto THE POCKET Pasta (Rice cooked Dish) e with Pasta mushroom pink sauce and grilled chicken topped with mozzarella cheese and baked in

Risotto LASAGNA

(Rice

Dish) e

creamy

the oven

Layers of

lasagna

Pasta sheets, Bolognese sauce, and bechamel sauce, topped with provolone cheese and ovenbaked. Risotto MUSHROOM RAVIOLI Ravioli (Rice pasta Dish) e cooked in Pasta creamy mushroom sauce. Risotto **BELLA BIANCA** Oven-(Rice baked Con Dish) e chiglioni Pasta pasta stuffed with a rich creamed chicken in a smooth creamy garlic sauce; topped with melted mozzarella cheese Risotto ARRABIATA Traditional (Rice tomato Dish) e salsa with Pasta chilli flakes topped with

Risotto (Rice Dish) e Pasta

Risotto SALSA FUNGI

Olives.

Sicilian style meat ragu in tomato sauce

Risotto SALSA FUNGI Pasta with (Rice Dish) e

Pasta mushroom sauce Risotto PASTA VERDE Pasta with (Rice a creamy Dish) e pesto Pasta salsa, topped with aubergine and mozzarella. Risotto MARINA PASTA Cooked (Rice with our Dish) e tangy pink Pasta sauce and grilled shrimps garnished with spring onions. Risotto TARTUFFE PASTA Creamy (Rice black truffle Dish) e salsa with a Pasta hint of nuts. PIATTI SCALLOPINI Crumbed (Main chicken Dish) served with your prefered style of pasta; balsamico mushroom sauce or creamy herbed lemon sauce. PIATTI PARMIGIANA Grilled (Main chicken Dish) breast

topped with baked aubergine covered with cheese PIATTI ESCALOPELINO (Main Dish)

PIATTI FUNGHINO (Main Dish)

PIATTI SECCO (Main Dish)

PIATTI FILLET O PESCE (Main Dish)

and served with oregano pink salsa pasta. Deep-fried veal escalope topped with Napolitana sauce, melted cheese served with Napolitana pasta. Crumbed veal topped with fresh sautéed mushroom and

and mozzarella cheese, served with a side of your choice of pasta, vegetables or potatoes. Chicken stuffed with

stuffed with mozzarella, sun-dried tomatoes and pine nuts, topped with

topped with Portobello mushroom and pesto Rosso sauce. Grilled fish covered

with a mixture of breaded croutons with herbs served with creamy lemon sauce.

Grilled beef tenderloin served with a creamy herbed mustard sauce.

Grilled beef tenderloin served with a creamy mushroom and

balsamic rosemary flavoured sauce. Mishmash

of

chocolate and Vanilla bean chees ecake, topped with vanilla ice cream and warm hazelnut

vanila,

sauce

chocolate, pistachio chocolate pastry with homemade

PIATTI MOSTAZA

(Main Dish)

PIATTI ROSMARINO

(Main Dish)

DOLCI (Cheesecake Desserts)

DOLCI (Gelato Desserts)

DOLCI ( Chocolate fondant Desserts)

DOLCI (Pizza alla nutella Desserts)

DOLCI ( Panna Cotta Desserts)

DOLCI ( Tiramisu Desserts)

vanila ice cream pizza base covered with Nutella classic Italian cream base desset with berry sauce classic Italian layered dessert with rumflavored, co ffee-soaked ladyfingers, a creamy m ascarpone custard, and whipped

cream.